

SPICY OLIVES, COD'S ROE, PICKLED CUCUMBER & DILL £7

STARTERS

VADOUVAN SPICED CAULIFLOWER SOUP, SPICED CAULIFLOWER FRITTER, HUNG YOGHURT £16

ENDIVE SALAD WITH CANDIED WALNUTS, PICKLED PEAR AND ROQUEFORT £15/£20

STRACCIATELLA LA LATTERIA WITH MACADAMIA, GRAPES, CELERY, OLIVE OIL £18

CHARLIE'S STEAK TARTARE £21

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £38

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £24

MAIN COURSE

18OZ DOVER SOLE, GRILLED, PAN FRIED OR GRENOBLOISE £78

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES AND SAGE £29

HAND CUT STROZZAPRETI, CHESTNUT MUSHROOM RAGU, PICKLED MUSHROOMS 20/32

CIDER BATTERED SEA BASS, WARM TARTARE SAUCE, CRUSHED PEAS, TRIPLE COOKED CHIPS £32

LOIN OF PASTURE FED LAMB WITH A SLICE OF PISSALADIERE, GREEN OLIVE,
OLIVE OIL AND LOVAGE £42

SIDES

BIG GREEN SALAD £8

FRIES £8

TRIPLE COOKED CHIPS £8

ROAST COURGETTES, CHILLI AND MINT £8

SPINACH STEAMED (V, VG) OR CREAMED £8

DESSERTS

TORTA CAPRESE £14

AMALFI LEMON TART £14

RUM BABA , MADAGASCAN VANILLA CHANTILLY £14

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

CHARLIE'S